

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re Application of:

Yukihisa KATO et al.

Serial No.: 09/144,851

Filed: September 1, 1998

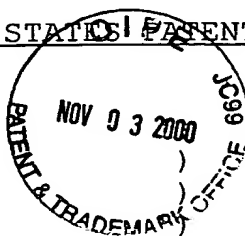
ATTY.'S DOCKET: KATO=15

Art Unit: 1761

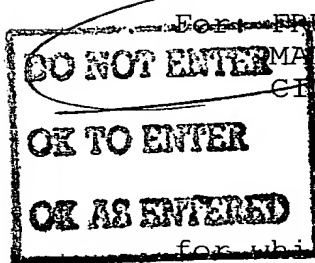
Examiner: C. SHERRER

Washington D.C.

November 3, 2000



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11-12-00  
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For FRUIT VINEGAR FROM RAW  
MATERIAL FLAVORFUL ACID  
CITRUS FRUIT JUICE AND...)

AMENDMENT AFTER FINAL

In response to the Office Action of June 14, 2000,  
for which a two month extension of time to respond is hereby  
requested, please enter the following amendment:

IN THE CLAIMS:

Cancel claims 1-20 without prejudice or disclaimer,  
and enter the following new claims:

--21. A method for producing a fruit vinegar  
comprising subjecting to acetic acid fermentation by acetic  
acid bacteria in the presence of ethanol one member selected  
from the group consisting of (a) and (b), wherein

(a) is at least one member selected from the group  
consisting of lemon juice, lime juice, yuzu juice, kabosu  
juice, sudachi juice, and shii kuwasa juice, wherein each  
juice has a low citric acid content and a pH value of 3.0 or  
more; wherein said at least one member is

(1) juice having a naturally low citric acid content  
and a pH value of 3.0 or more;

(2) juice having a low citric acid content of a pH  
value of 3.0 or more in which the citric acid content has been

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